

BARDOLINO CHIARETTO
DENOMINAZIONE DI ORIGINE CONTROLLATA

Youthful, balanced, fragrant. Like a gracious and floral homage to life, it offers fresh, light, and joyous sipping. Light in character, it knows how to make its personality known, coloring with rosy brushstrokes thoughts and life styles. It is redolent of strawberries, flowers, and creativity.



THE TASTING

Vintage:
2016

Tasting notes:
Salmon pink in color
Aromas of fresh red berry fruit, strawberries along with floral notes of roses.
Savory, fresh, and fruit in flavor

With food:
Pasta and rice with fish, shellfish, seafood and salmon hors d'oeuvres and main courses.

Serving temperature:
10° - 12° C
50°-54° Fahrenheit

Alcohol:
12.5°

Available formats:
0.750 liters

VINEYARDS

Production area:
The Bardolino DOC: Caprino Veronese and Rivoli Veronese at altitudes between 250 and 300 meters above sea level.

Grape varieties:
Corvina, Corvinone, Rondinella.

Vineyard age: The vineyard are from 10 to 20 years of age.
Exposure: to the south
Soil: morenic
Training system: Guyot
Vine density: 2400 vines per ha
Vine spacing: 0.90 x 2.40 meters
Yield per vine: 2.1 kg
Yield per ha: 13000 kg per ha
Buds per pruned vine: 14-15

Cultivation practices:
Organic fertilizers, manual pruning, thinning of the grape buds, leaf removal and crop thinning during the growing season.

Defense against vine diseases:
The entire estate is involved in a process of conversion to organic viticulture (and is in the second year of the required three years). It is already certified for its respect for bio-diversity according to "bio-diversity friendly" criteria.

FERMENTATION AND AGING:

Harvest:
Picking normally begins between late September and early October.

Period of grape drying: none

Fermentation and Aging:
Destemming and pressing are followed by a 12 hour of cold maceration with the skins in contact with the must in order to extract varietal aromas and flavors. The must, after a soft pressing, then ferments off its skins. The static settling to eliminate impurities is followed by an inoculation of selected yeasts and a fermentation held to temperatures of 15° and 16° C. The wine ages on its fine lees in stainless steel tanks, and the lees are regularly stirred until bottling.